Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_

**Converting a Recipe**

**Omelet with Cheese**

Yield: 10 Servings



Serving Size: 8 oz.

30 Eggs, cracked into a bowl

8 oz Milk

Salt and pepper to taste

5 oz Clarified butter, melted

3 oz Fresh parsley, chopped

1 lb Cheese, shredded

1. Season the eggs with salt and pepper. Add the milk and whisk until the eggs are well combined.
2. Heat an omelet pan with ½ oz. of butter.
3. When hot, add a 6 oz. ladle of egg mixture.
4. Shake the pan, and mix the eggs until they begin to firm, lifting the edges to allow liquid egg to run underneath.
5. When the omelet is almost firm, or 145 F, turn it over.
6. Place the cheese in the center of the omelet, fold and roll onto a preheated dinner plate. Serve immediately, or hold at 140 F.
7. Repeat the procedure until all of the eggs are cooked.
8. Garnish with chopped parsley.

Use the following formula to determine the conversion factor. The desired yield of the recipe is 25 servings.

Desired yield \_\_\_\_\_ ÷ Existing yield \_\_\_\_\_\_ = Conversion factor \_\_\_\_\_\_\_

Use the conversion form below to calculate the conversion for each ingredient listed in the recipe. Answer the questions that follow.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Ingredient | Amount | Multiplied By | Conversion Factor | Equals | New Yield |
| Eggs | 30 | x |  | = |  |
| Milk | 8 oz | x |  | = |  |
| Clarified Butter | 5 oz | x |  | = |  |
| Fresh Parsley | 3 oz | x |  | = |  |
| Cheese | 1 lb | x |  | = |  |

1. What changes may need to be made to the cooking time?\_\_\_\_\_\_\_\_\_

2. What equipment changes may need to be made? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. What changes may need to be made to the cooking temperature?\_\_\_

